

(last updated, 07-13-09)

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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A239 - TOMATO SAUCE, LOW-SODIUM, CANNED, #10

CATEGORY	Vegetables/Fruits
PRODUCT DESCRIPTION	• U.S. Grade A tomato sauce; may be lightly seasoned with salt and spices, and may contain nutritive sweetening ingredients, vinegar, onion, garlic, or other vegetable flavoring ingredients. This is a low-sodium food (140 milligrams of sodium or less per serving).
PACK/YIELD	• 6/#10 cans per case.
	• One #10 can AP yields about 106 oz (12½ cups) tomato sauce and provides about 50.7 ¼-cup servings vegetable.
	• CN Crediting: ½ cup tomato sauce provides ½ cup vegetable.
STORAGE	• Store unopened canned tomato sauce in a cool, dry place. Never store canned goods in a damp storage area or any place exposed to high or low temperature extremes.
	• Store opened canned tomato sauce covered and labeled in a dated nonmetallic container under refrigeration.
	• Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.
PREPARATION/ COOKING INSTRUCTIONS	Tomato sauce is ready to use. Preparation depends on final use and may be part of recipe instructions.



Nutrition Information

Tomato sauce

	¼ cup (61 g)	½ cup (122 g)
Calories	20	40
Protein	0 g	0 g
Carbohydrate	5.0 g	10.0 g
Dietary Fiber	1.0 g	2.0 g
Sugars	3.0 g	6.0 g
Total Fat	0 g	0 g
Saturated Fat	0 g	0 g
<i>Trans</i> Fat	0 g	0 g
Cholesterol	0 mg	0 mg
Iron	0.72 mg	1.44 mg
Calcium	0 mg	0 mg
Sodium	70 mg	140 mg
Magnesium	N/A	N/A
Potassium	N/A	N/A
Vitamin A	500 IU	1000 IU
Vitamin A	N/A	N/A
Vitamin C	2.4 mg	4.8 mg
Vitamin E	N/A	N/A



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USES AND TIPS	• Use tomato sauce as an ingredient in sauces, stews, casseroles, pizza, and soups. May also be used as a topping for cooked pasta, or as an ingredient in other Italian style dishes. Serve warm as a dipping sauce for breadsticks.
FOOD SAFETY INFORMATION	 Can linings might discolor or corrode when metal reacts with high-acid foods such as tomatoes or pineapple. As long as the can is in good shape, the contents should be safe to eat, although the taste, texture, and nutritional value of the food can diminish over time. Cook fruits and vegetables that are going to be held on a steamtable or in a hot box to 135 °F for 15 seconds. NEVER USE food from cans that are leaking, bulging, or are badly dented. DON'T TASTE canned food with a foul odor, or that spurts liquid from the container when opened.
BEST IF USED BY GUIDANCE	 For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.